



## **INSTALLATION / OPERATION MANUAL**

**G32M CONVECTION OVEN  
G32MS CONVECTION OVEN**

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    Canada

    UK

    Non UK / Canada

|                     |                 |
|---------------------|-----------------|
| Date Purchased..... | Serial No ..... |
| Dealer .....        |                 |
| Service Agent ..... |                 |

## Introduction

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We are confident that you will be delighted with your TURBOFAN OVEN, and it will become a most valued appliance in your commercial kitchen.

A new oven can seem very complex and confusing at first glance. To ensure you receive the utmost benefit from your new Turbofan, there are two important things you can do.

### **Firstly**

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

### **Secondly**

If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your G32 dealer promptly. In many cases a phone call could answer your question.

This oven is designed to meet the technical safety and health standards of the United Kingdom, U.S.A., Europe, Canada, Australia and New Zealand.

Instructions to be followed in the event the user smells gas are to be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.

THIS APPLIANCE IS FOR PROFESSIONAL USE AND IS ONLY TO BE USED  
BY QUALIFIED PEOPLE

**CAUTION: When operating the oven the door surface will be hot.**

### **FOR YOUR SAFETY**

**DO NOT store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.**



**Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**

## Installation Requirements



**It is most important that this oven is installed correctly and that operation is correct before use.**

**Installation shall comply with local electrical, gas, health and safety requirements.**

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

UNITED KINGDOM: GAS SAFETY (Installation & Use)  
REGULATIONS 1984 (Amendment 1990)

AUSTRALIA: AS5601 / AG601 - 2000, Gas Installations Code

NEW ZEALAND: NZS5261, Installation of Burning Appliances and Equipment

UNITED STATES: ANSI 223.1 (Latest edition) National Gas Fuel Code

CANADA: CAN/CGA -B149, Installation Codes for Gas Burning Appliances and Equipment

Installations must be carried out by authorised persons only. Failure to install equipment to relevant codes and manufacturers specifications in this section will void warranty.

The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 3.45 kPa / 34.5 mbar (0.5psi).

This oven must be electrically grounded in accordance with local codes.

Installation must allow for a sufficient flow of fresh air for the combustion air supply. Combustion air requirements:

|                      |                      |
|----------------------|----------------------|
| Natural Gas (G20-UK) | 10m <sup>3</sup> /hr |
| Propane Gas (G31-UK) | 9m <sup>3</sup> /hr  |

Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

## Before Connection to Power and Gas Supplies

- Remove all packing.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Remove protective plastic coating from the side panels.
- Check that the following parts have been supplied with your oven:
  - 4 x Leg assembly
  - 4 x Oven racks
  - 1 x Water inlet elbow (c/w washer)
- Report any deficiencies to the distributor who supplied the oven.
- Fit the legs to the oven or fit oven to manufacturers stand.
- Check that the available power and gas supply is correct to that shown on the rating plate located on the right -hand side panel.

## Supply Requirements

|                            | Natural Gas                 | LPG                         | Natural Gas - UK<br>(G20)           | Propane - UK<br>(G31)  |
|----------------------------|-----------------------------|-----------------------------|-------------------------------------|------------------------|
| Input Rating<br>(N.H.G.C.) | 35 MJ/hr<br>(33,000 Btu/hr) | 35 MJ/hr<br>(33,000 Btu/hr) | 9.5 kW<br>(0.91 m <sup>3</sup> /hr) | 9.5 kW<br>(0.67 kg/hr) |

## Installation

### Supply Requirements (continued)

|                       | Natural Gas                                                                                                                                              | LPG                     | Natural Gas - UK<br>(G20) | Propane - UK<br>(G31) |
|-----------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|---------------------------|-----------------------|
| Supply Pressure       | 1.13 kPa<br>(4½" w.c.)                                                                                                                                   | 2.75 kPa<br>(11" w.c.)  | 20 mbar                   | 37 mbar               |
| Operating Pressure    | 0.85 kPa<br>(3.5" w.c.)                                                                                                                                  | 2.25 kPa<br>(9.0" w.c.) | 10 mbar                   | 35 mbar               |
| Gas Connection        | ½" BSP Female<br>½" NPT Female (Canada only)                                                                                                             |                         | ½" BSP Female             |                       |
| Electrical Connection | 220-240 Volts AC, 50Hz, 0.7A, 0.168kW, Single Phase<br>220 Volts AC, 60Hz, 0.7A, 0.168kW, Single Phase<br>110 Volts AC, 60Hz, 2.0A, 0.12kW, Single Phase |                         |                           |                       |
| Cold Water Connection | ¾" B.S.P. (80psi maximum pressure)                                                                                                                       |                         |                           |                       |

### Location

- This oven must be installed in an area of adequate air supply. To ensure correct ventilation for the motor and controls the following minimum installation clearances are to be adhered to:

|                 |                                                                                                                          |
|-----------------|--------------------------------------------------------------------------------------------------------------------------|
| Top             | 200mm / 8" (or 600mm / 24" from a combustible surface)                                                                   |
| Rear            | 75mm / 3"                                                                                                                |
| Left-hand side  | 75mm / 3"                                                                                                                |
| Right-hand side | 75mm / 3" (Fixed installations require at least 500mm (20") clearance at the right hand side for service accessibility.) |

- This oven must be fitted on supplied legs in all installations, unless installed on a manufacturers stand.
- Position the oven in its working position.
- Use a spirit level to ensure oven is level from side to side and front to back. (If this is not carried out, uneven cooking could occur). The legs used with bench/floor mounting or provided with stands are adjustable and will require adjusting in levelling the unit.
- The unit should be positioned such that the operating panel and oven shelves are easily reachable for loading and unloading.

#### Important:

THE VENT LOCATED ON THE OVEN TOP MUST NEVER BE OBSTRUCTED.

- Adequate ventilation is essential. DO NOT obstruct the air flow around the ventilation slots.

### Electrical Connection

This oven is fitted with an approved power supply cord via an electrical junction box at the right hand rear of the unit. Should changing of the cord be necessary then follow the instructions given below:

- Remove right hand side panel to allow access to the terminal block and strain relief cable clamp.
- The cable can be fitted through the small grommet and held by the cable clamp.

### Gas Connection

- A ½" BSP female elbow (½" N.P.T female - Canada only) is provided at the bottom rear of the oven.
- A restraint chain anchor has been provided above the gas connection point for fitment of a restraint chain when a flexible gas line is fitted.
- It is important that adequately sized piping run directly to the connection joint on the oven with as few tees and elbows as possible to give maximum supply volume.
- A suitable jointing compound which resists the break down action of LPG must be used on every gas connection.
- Check all connections for leakages.
- Check appliance name plate on oven front right hand for correct orifice size and operating pressure for the gas being installed, before operation.
- The appliance combination gas valve is fitted with an internal regulator for adjusting the operating pressure. To access, remove appropriately marked side service panel from bottom right side of oven. Unscrew and remove regulator cap from gas valve. Adjust regulator to achieve stated pressure.

**NOTE:**

Pressure test points are located behind this side service panel also at bottom right side of oven.

### Water Connection - Optional (not required for main oven operation)

- If the manual addition of water into the oven for humidification or steaming effect on baked product is required, the unit's water connection can be used.
- A cold water supply should be fitted to the water inlet (¾" BSP hose connection) which is located on the rear of the right hand side of the unit.
- Alternately, a connection elbow and sealing washer is supplied with this unit for direct connection of a ½" ID hose, and is recommended for easy installation and service.
- Connect water supply - Max inlet pressure 80psi / 550kPa.
- Turn on water supply to check for leaks.

**Important:**

MAXIMUM INLET WATER PRESSURE IS 550 kPa / 80 psi.

### Before Use

- Operate the oven for about 1 hour at 200°C (400°F) to remove any fumes or odours which may be present.

### Lighting Instructions

- Set the thermostat temperature.
- Automatic ignition will light the burner.
- If not, turn the thermostat off, and wait 5 minutes before relighting.
- The burner will cycle on/off to maintain the set temperature.
- Turn the thermostat off to shut-down the burner.

**NOTE:**

If the burner is not cycling to maintain temperature the ignition system has locked out. To reset turn the thermostat to the 'off' position. Wait 5 minutes before relighting.

If the flame is lost during operation the ignition system will try three times to re-establish the flame with a 30 second delay between each try, before going into lockout.

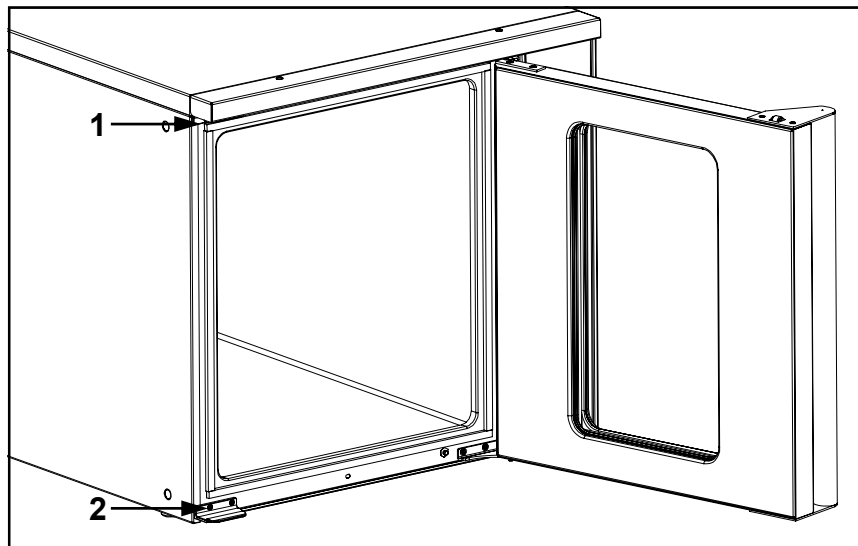
### Reversing the Door

**Important:**

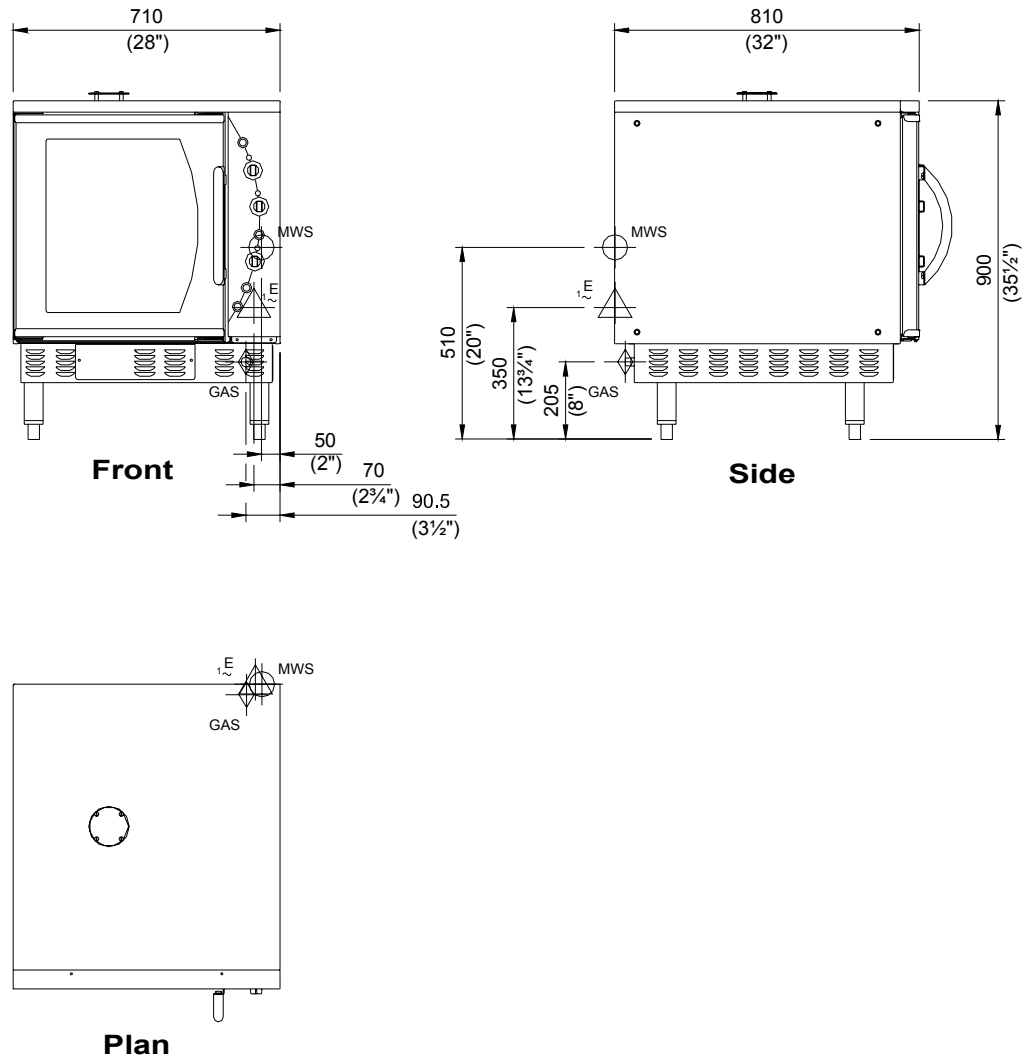
THE FOLLOWING PROCEDURE SHOULD ONLY BE PERFORMED BY A QUALIFIED SERVICEPERSON.

If desired, a left hand hinged oven door can be changed to a right hand hinged door (or vice versa).

- While supporting the door, undo the door hinges from the oven. Remove the door.
- The bottom right door catch plate should now be transferred to the top left of the oven (1), and the top right door catch plate transferred to the bottom left of the oven (2).
- Secure the door hinges and oven door to the right hand side of the oven door opening.
- If alignment of the door is necessary, the five screws along the bottom of the oven can be loosened, and the door moved a small amount to ensure that it is square with the oven. Tighten the screws when the correct door position is attained.
- If necessary the roller catches can be removed from the door (after removing handle on stainless steel doors) to adjust height settings for correction of door catch operation.



## Specifications



|                            | Natural Gas                                                                                                                                              | LPG                         | Natural Gas - UK<br>(G20) | Propane - UK<br>(G31)  |
|----------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|---------------------------|------------------------|
| Input Rating<br>(N.H.G.C.) | 35 MJ/hr<br>(33,000 Btu/hr)                                                                                                                              | 35 MJ/hr<br>(33,000 Btu/hr) | 9.5 kW<br>(0.91 m³/hr)    | 9.5 kW<br>(0.67 kg/hr) |
| Injector Size              | Ø2.80 mm                                                                                                                                                 | Ø1.80 mm                    | Ø2.60 mm                  | Ø1.55 mm               |
| Supply Pressure            | 1.13 kPa<br>(4½" w.c.)                                                                                                                                   | 2.75 kPa<br>(11" w.c.)      | 20 mbar                   | 37 mbar                |
| Operating Pressure         | 0.85 kPa<br>(3.5" w.c.)                                                                                                                                  | 2.25 kPa<br>(9.0" w.c.)     | 10 mbar                   | 35 mbar                |
| Gas Connection             | ½" BSP Female<br>½" NPT Female (Canada only)                                                                                                             |                             | ½" BSP Female             |                        |
| Electrical Connection      | 220-240 Volts AC, 50Hz, 0.7A, 0.168kW, Single Phase<br>220 Volts AC, 60Hz, 0.7A, 0.168kW, Single Phase<br>110 Volts AC, 60Hz, 2.0A, 0.12kW, Single Phase |                             |                           |                        |
| Cold Water Connection      | ¾" B.S.P. (550kPa / 80psi maximum pressure)                                                                                                              |                             |                           |                        |

# Operation

## Operation Guide

### Important:

Ensure that a clearance of 50mm (2") from the oven ceiling is maintained when placing product on the top shelf. This ensures correct operation of the oven.

## Description of Controls



### Power

Depress to switch power on or off (switch illuminates when power is on).



### Thermostat

Temperature range 50-320°C (120 - 600°F).  
Indicator illuminates when the burner is cycling ON to maintain set temperature.



### Bake Timer

1 Hour bake timer.  
(Indicator illuminates when "time up" (0) reached, and buzzer sounds).



### Roast 'n' Hold

Depress switch to activate 'Roast 'n' Hold' function.  
(Switch illuminates when ON).



### Roast Timer

3 Hour roast timer.  
(Indicator illuminates when "time up" (0) reached).  
Product is held at 75°C (165°F).



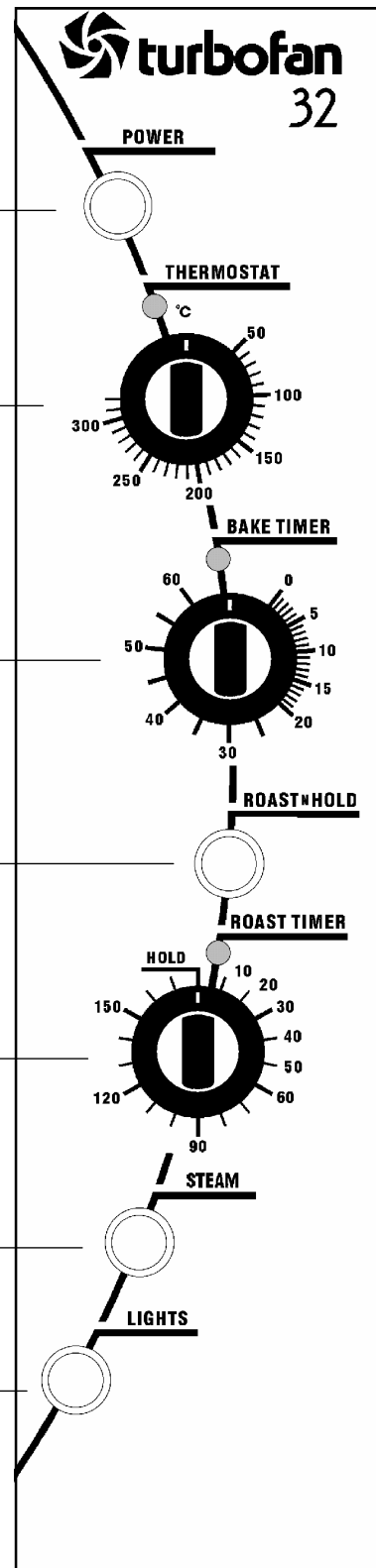
### Steam Switch

Push switch to activate water injection. (Water injects into oven while button is depressed).



### Light Switch

Push switch to activate lights.  
(Lights illuminate while button is latched in the down position).



### Baking



#### 1. Turn power on

Power switch illuminates when it is depressed and latched in the down position.



#### 2. Set thermostat to desired temperature

The heating indicator light will illuminate whenever the burner is cycling on to maintain the set temperature.

**Note:**

If the burner is not cycling to maintain temperature the ignition system has locked out. To reset turn the thermostat to the 'off' position.

If the flame is lost during operation the ignition system will try three times to re-establish the flame with a 30 second delay between each try, before going into lockout.



#### 3. Load oven

Once the oven is up the temperature, open the door and load the oven with product. Avoid delays in loading the oven with the door open as this will delay the oven's temperature recovery.

**Note:**

The oven lights will illuminate when the door is opened.



#### 4. Set bake timer to desired time

To set timer, turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction.

For settings less than 10 minutes, first set to greater setting, then turn down to the required time period.

**Note:**

This 60 minute timer is completely independent of the oven control.



#### 5. Water injection

To steam the oven while baking, push the steam switch on the control panel. We recommend a 2-15 second injection period, according to product need, for this oven.

Keep switch depressed for required steam period.



#### 6. Light

To view the product while baking, depress the light switch on the control panel. The lights will stay on while the switch is latched in the down position.



#### 7. Time up.

When the timer reaches 0 minutes the buzzer sounds and indicator illuminates.

To cancel the buzzer turn the timer to the off position.



#### 8. Unload oven

Open the door and unload the oven .

**Note:**

The oven lights will illuminate when the door is opened.

### Roast 'n' Hold



#### 1. Turn power on

Power switch illuminates when it is depressed and latched in the down position.



#### 2. Set thermostat to desired temperature

The heating indicator light will illuminate whenever the burner is cycling on to maintain the set temperature.

**Note:**

If the burner is not cycling to maintain temperature the ignition system has locked out. To reset turn the thermostat to the 'off' position.

If the flame is lost during operation the ignition system will try three times to re-establish the flame with a 30 second delay between each try, before going into lockout.



#### 3. Load oven

Once the oven is up the temperature, open the door and load the oven with product. Avoid delays in loading the oven with the door open as this will delay oven temperature recovery.

**Note:**

The oven lights will illuminate when the door is opened.



#### 4. Set roast timer to desired time

This 3 hour timer is electrically driven and is set by turning the timer knob in either direction to the required time. The timer can be set when convenient, but will not start working until the oven control is set and the Roast 'n Hold switch is depressed (switch illuminated).



#### 5. Depress roast switch

Depress the Roast 'n Hold switch. The switch will illuminate and the timer will begin to count down.



#### 6. Water injection

To steam the oven while roasting, push the steam switch on the control panel. We recommend a 2-15 second injection period, according to product need, for this oven.

Keep switch depressed for required steam period.



#### 7. Light

To view the product while roasting, depress the light switch on the control panel. The lights will stay on while the switch is latched in the down position.



#### 8. Hold

When the timer reaches the hold position, the main oven thermostat is turned off and a pre-set hold thermostat located behind the control panel will control the oven to keep the food warm at serving temperature as long as required until the Roast 'n Hold switch is turned off.

**Note:**

The hold light will illuminate when the timer reaches hold until the Roast 'n Hold switch is turned off. The hold light may come on briefly when the Roast 'n Hold control is first switched on until the oven heats up beyond the pre-set holding temperature.

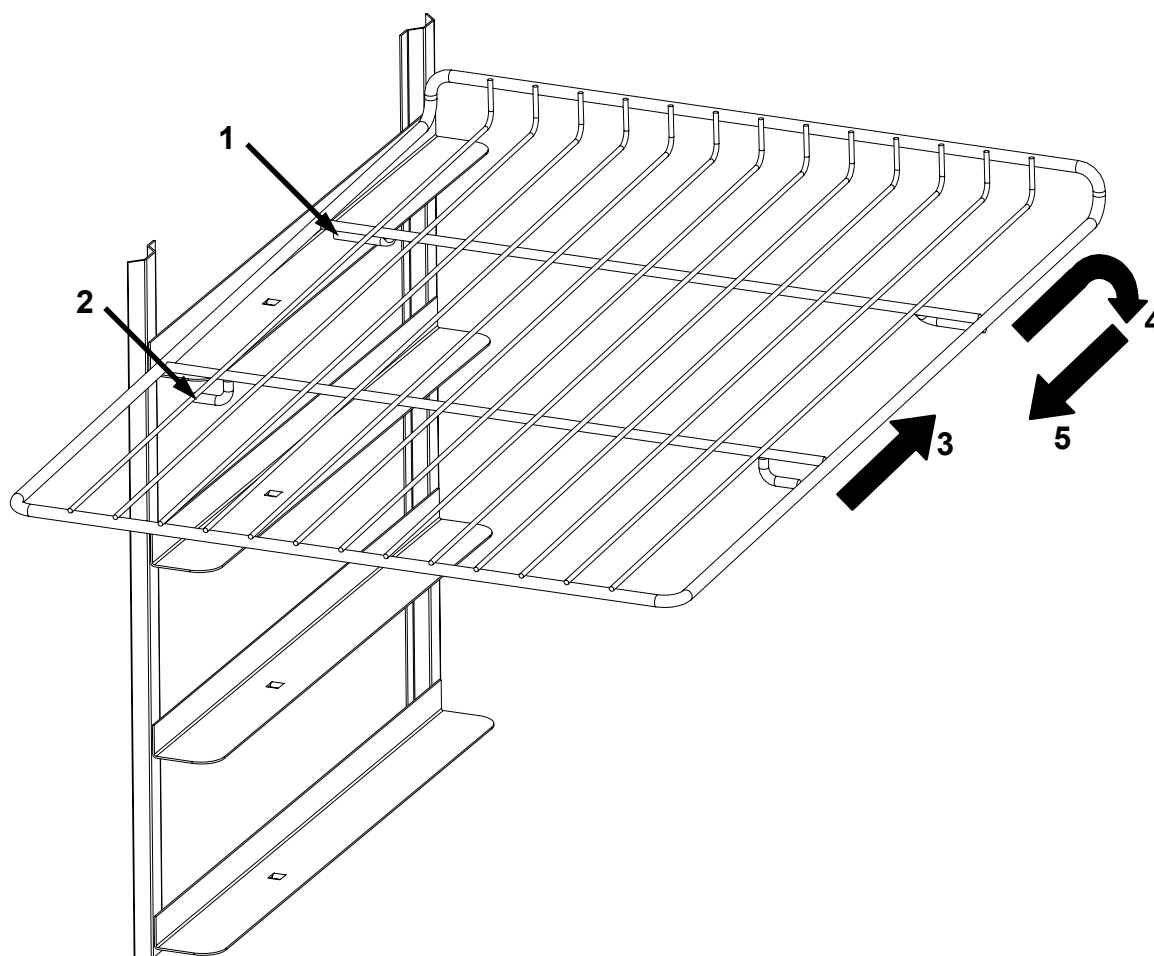
### Oven Racks

The oven is supplied with four general purpose oven racks. These racks incorporate two important safety features:

- **Self Supporting:** When fitted, the oven racks are self supporting and will not drop or angle down when the racks are withdrawn during operation, when loading and unloading products on racks or when attending to the product being cooked during its cook cycle.
- **Auto Supporting:** The oven rack supports incorporate a special retaining tab which provides a positive stop to each oven rack and stops its inadvertent removal during normal operation.

To fit the oven racks follow the steps shown in the diagram below.

To remove oven racks reverse the procedure.



1. Fit the oven rack, positioning the rack back stop on top of the rack runner.
2. Slide the rack along the runner and ensure that the front stop is under the rack runner.
3. Slide the rack to the rear of the oven.
4. Allow the rack back stop to drop below the rack runner.
5. The rack can now be pulled forward and loaded as required.

**NOTE:** Components having adjustments protected (e.g. paint sealed) by manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the user.

## Cooking guide

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This TURBOFAN oven will cook a greater quantity of food faster, at a lower temperature and more evenly than an ordinary oven. As many excellent recipe books are published, it is not our intention to list recipes, but to provide a temperature and time chart as a guide.

### Baking

Select a temperature of about 20-30°C (35-55°F) lower than in a conventional oven and preheat oven until the heating indicator light goes out. The oven has now reached the desired temperature and trays of food may be placed in the oven. The oven will take four American trays (26" x 18") or eight American half trays (18" x 13").

Use the racks supplied if American baking trays are not available.

| FOOD             | TEMP°C | TIME       |
|------------------|--------|------------|
| Sponges          | 165    | 10-12 mins |
| Small Cakes      | 165    | 8-12 mins  |
| Butter Cakes     | 160    | 35 mins    |
| Fruit Loaf       | 150    | 40-50 mins |
| Macaroons        | 160    | 15-20 mins |
| Biscuits         | 140    | 12-20 mins |
| Shortbread       | 130    | 15-20 mins |
| Scones           | 200    | 10-12 mins |
| Madeira          | 165    | 35-50 mins |
| Bread            | 200    | 25-35 mins |
| Plain Fruit Cake | 165    | 1-1½ hrs   |
| Rich Fruit Cake  | 130    | 2-3 hrs    |
| Gingerbread      | 140    | 35-50 mins |
| Baked Custard    | 130    | 50 mins    |
| Souffle          | 165    | 25 mins    |
| Rice Pudding     | 130    | 2-3 hrs    |
| Pastry           |        |            |
| Puff             | 220    | 8-12 mins  |
| Short            | 175    | 8-12 mins  |
| Flakey           | 205    | 8-12 mins  |
| Jam              | 185    | 12-20 mins |
| Fruit            | 185    | 35 mins    |

### Bake-Off

Frozen product (yeast, breads or butter based pastries) is placed on baking trays and put into a refrigerator overnight to thaw. After proofing, the trays of breads or pastries are baked in this oven.

Oven temperature for yeast based products should be 190-220°C (340-355°F).

Oven temperature for butter based products should be 180°C (320-330°F).

A full load will bake in 20-25 minutes.

**Roasting**

Set the oven temperature to 150-160°C (300-320°F). The hot air circulating in the oven reduces moisture loss and shrinkage. Roasting times are reduced by approximately 20 minutes per kg.

| MEAT                                 | TIME per kg            |
|--------------------------------------|------------------------|
| Beef - Rare                          | 30-40 min              |
| Beef - Medium                        | 40-50 min              |
| Beef - Well Done                     | 50-60 min              |
| Veal                                 | 50-70 min              |
| Lamb                                 | 30-40 min              |
| Duck                                 | 50 min                 |
| Goose                                | 50 min                 |
| Turkey                               | 30-40 min              |
| Chicken<br>- under 1kg<br>- over 1kg | 50-65 min<br>40-50 min |

**Roast-'n'-Hold**

This system will automatically cook food for a set time, then hold the oven at a preset temperature indefinitely to maintain food at a serving temperature after cooking has been completed.

When the oven has reached the set temperature, place food in the oven, set roast cooking time and depress the Roast 'n' Hold button. The hold indicator will come on when cooking is complete.

To return to normal operation, push the Roast 'n' Hold switch again (switch will cease illuminating).

## Cleaning

---

### Cleaning Guidelines

**Caution:**

ALWAYS TURN OFF THE POWER SUPPLY BEFORE CLEANING.

THIS UNIT IS NOT WATER PROOF.

**DO NOT** USE WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

### Exterior

Clean with a good quality stainless steel cleaning compound. Harsh abrasive cleaners may damage the surface.

### Interior

Ensure that the oven chamber is cool. Do not use wire brushes, steel wool or other abrasive materials. Clean the oven regularly with a good quality oven cleaner. Take care not to damage the fan or the tube at the right side of the oven which controls the thermostat.

### Oven Racks

To remove, follow instructions given in operation section.

### Side Racks

To remove, lift front top to disengage and slide rack forward. To replace, slide top rear slot in rack onto rear stud, then engage front keyhole on front stud.

### Lamp Glass

To remove glasses, unscrew anti-clockwise. To replace, screw in clockwise, but do not over tighten. Ensure that the silk gasket is fitted before replacing the lamp glass.

### Oven Seals

To remove, hold at their centre point and pull forward until they unclip. Remove side seals first, then top and bottom. The seals may be washed in the sink, but take care not to cut or damage them.

To replace, have the lip facing the oven opening. Fit the top and bottom seals first, then the side seals.

### Oven Door Glass

Clean with conventional glass cleaners.

### Venting

Regularly check that the oven flue tube is free of obstruction. The flue tube must NEVER be covered.

### Lubrication

No lubrication is required by the user. Components are self-lubricating. It is recommended, however, that a light coating of grease be used on the door catches to provide smooth operation.

## Trouble-shooting

| Fault                              | Possible Cause                                                                                                                             | Remedy                                                                                             |
|------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|
| The oven does not operate / start. | The mains isolating switch on the wall, circuit breaker or fuses are "off" at the power board.<br><br>The power switch on the oven is off. | Turn on.<br><br>Depress switch. Switch will illuminate.                                            |
| Burner will not ignite.            | Isolating valve on oven is turned off.<br><br>No gas supply to unit.                                                                       | Turn on.<br><br>Check gas supply.                                                                  |
| Bake timer does not time down.     | Bake timer not set correctly.                                                                                                              | For settings less than 10 minutes, first set to greater setting then turn back to desired setting. |
| Roast timer does not time down     | Roast 'n' Hold button not depressed.                                                                                                       | Depress Roast 'n' Hold button. (Roast timer only operates when Roast function is selected).        |
| Oven light not illuminating.       | Blown bulb.                                                                                                                                | Replace bulb.                                                                                      |
| No water injection / steam.        | Water not turned on.                                                                                                                       | Turn water on at water supply.                                                                     |

**NOTE:** Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by an unauthorised service person.

## Spare parts

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### Replacement Part List

#### Controls

|         |                                                            |
|---------|------------------------------------------------------------|
| 021473  | Power Switch (220-240V)                                    |
| 021514  | Power Switch (110V)                                        |
| 024774  | Thermostat                                                 |
| 020823  | Knob - Thermostat / Bake Timer                             |
| 020849  | Neon Indicator (220-240V)                                  |
| 023857  | Neon Indicator (110V)                                      |
| 011760  | Bake Timer                                                 |
| 011794  | Buzzer (220-240V)                                          |
| 015822  | Buzzer (110V)                                              |
| 021476  | Roast 'n Hold Switch (220-240V)                            |
| 021515  | Roast 'n Hold Switch (110V)                                |
| 011419  | Roast 'n Hold Timer (220-240V, 50Hz)                       |
| 011983  | Roast 'n Hold Timer (220-240V, 60Hz)                       |
| 015823  | Roast 'n Hold Timer (110V, 60Hz)                           |
| 021472  | Roast 'n Hold Timer Knob                                   |
| 021534  | Roast 'n Hold Relay (220-240V)                             |
| 021535  | Roast 'n Hold Relay (110V)                                 |
| 021474  | Steam Switch                                               |
| 024773  | Light Switch                                               |
| 018223  | Hold Thermostat                                            |
| 024802  | Microswitch                                                |
| 003002  | Oven Lamp Glass                                            |
| 003434  | Silk Gasket                                                |
| 013520  | Oven Lamp Assembly - 40W Miniature Edison Screw (220-240V) |
| 023216  | Oven Lamp Assembly - 40W Edison Screw (110V)               |
| 013521  | Oven Light Bulb (220-240V)                                 |
| -----   | Oven Light Bulb (110V) - E26 40W                           |
| 019369K | Over-temp Thermostat Kit (UK Only)                         |

#### Motor

|        |                      |
|--------|----------------------|
| 014672 | Fan Motor (220-240V) |
| 015821 | Fan Motor (110V)     |
| 015598 | Oven Fan             |

#### Steam System

|        |                       |
|--------|-----------------------|
| 020851 | Water Solenoid (240V) |
| 021617 | Water Solenoid (110V) |
| 021057 | Spray Nozzle Assembly |
| 021526 | Water Inlet Elbow     |
| 021527 | Washer                |

#### Ignition System

|        |                                           |
|--------|-------------------------------------------|
| 023025 | Ignition Box (220-240V - SIT)             |
| 023024 | Ignition Box (110V, USA/Canada - Fenwall) |
| 019370 | Gas Control Valve (220-240V)              |
| 015626 | Gas Control Valve (25V)                   |
| 024851 | Transformer (USA/Canada)                  |
| SA1530 | Complete Ignition Electrode Assembly      |
| 025071 | Flame Sensor Electrode                    |
| 024127 | Spark / Earth Electrodes                  |

**Door**

|        |                            |
|--------|----------------------------|
| 024784 | Door Seal (Side)           |
| 024785 | Door Seal (Top/Bottom)     |
| 020082 | Top Hinge                  |
| 020083 | Bottom Hinge               |
| 024809 | Roller Catch               |
| 017905 | Door Bush                  |
| 021468 | Door Handle (G32M)         |
| 024599 | Door Handle Bracket (G32M) |
| 024844 | Door Outer Glass (G32M)    |
| 002340 | Door Inner Glass (G32M)    |
| 024713 | Door Handle (G32MS)        |
| 023063 | Door Glass (G32MS)         |

**Racks**

|        |                     |
|--------|---------------------|
| 015575 | Oven Side Rack - LH |
| 015656 | Fan Baffle          |
| 015168 | Oven Rack           |

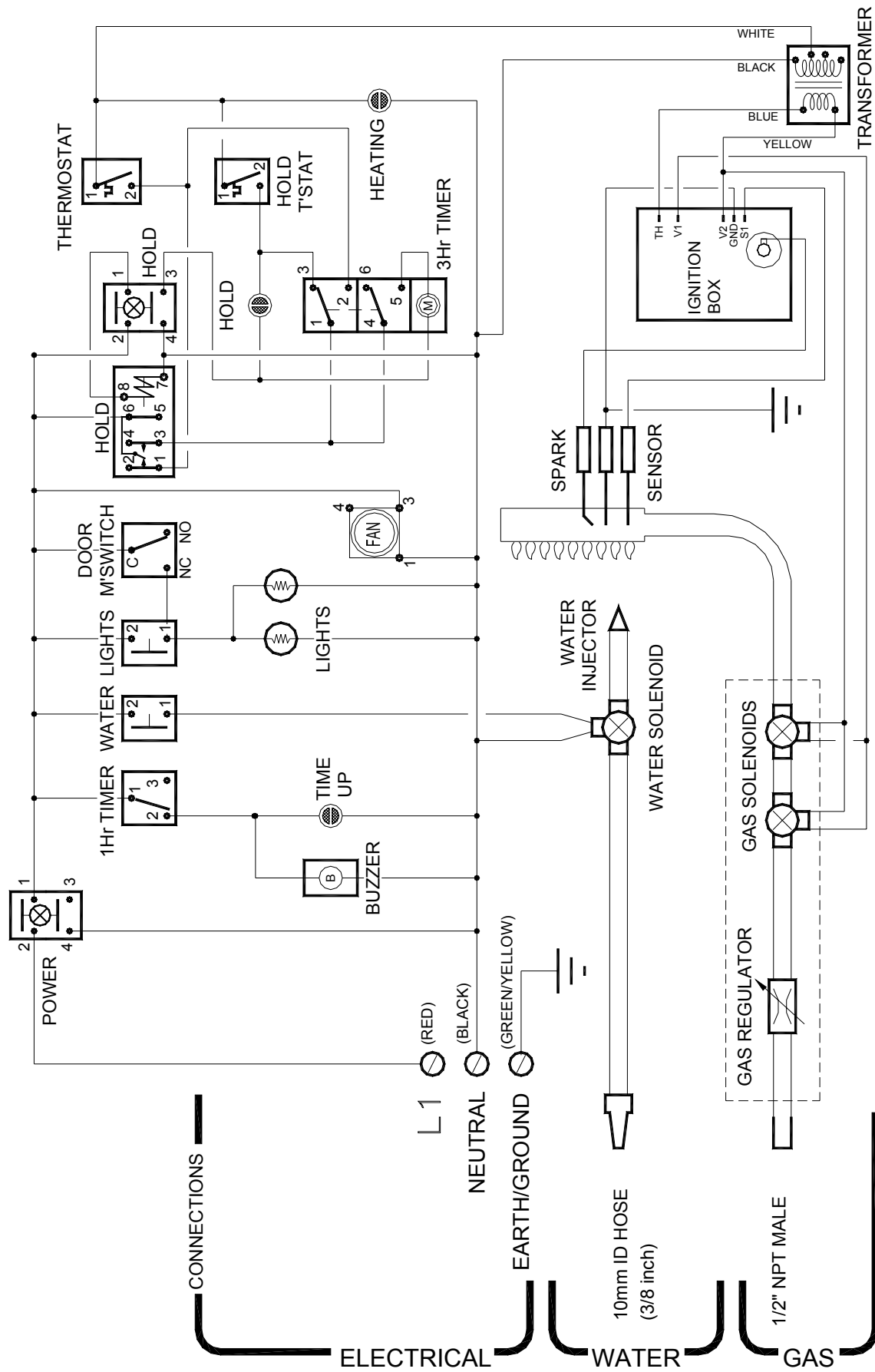
**Gas Type Conversion Kits**

|        |                                                     |
|--------|-----------------------------------------------------|
| 025901 | Natural Gas and LPG Conversion Kit                  |
| 019379 | Natural Gas to Propane Gas Conversion Kit (UK Only) |
| 019378 | Propane Gas to Natural Gas Conversion Kit (UK Only) |

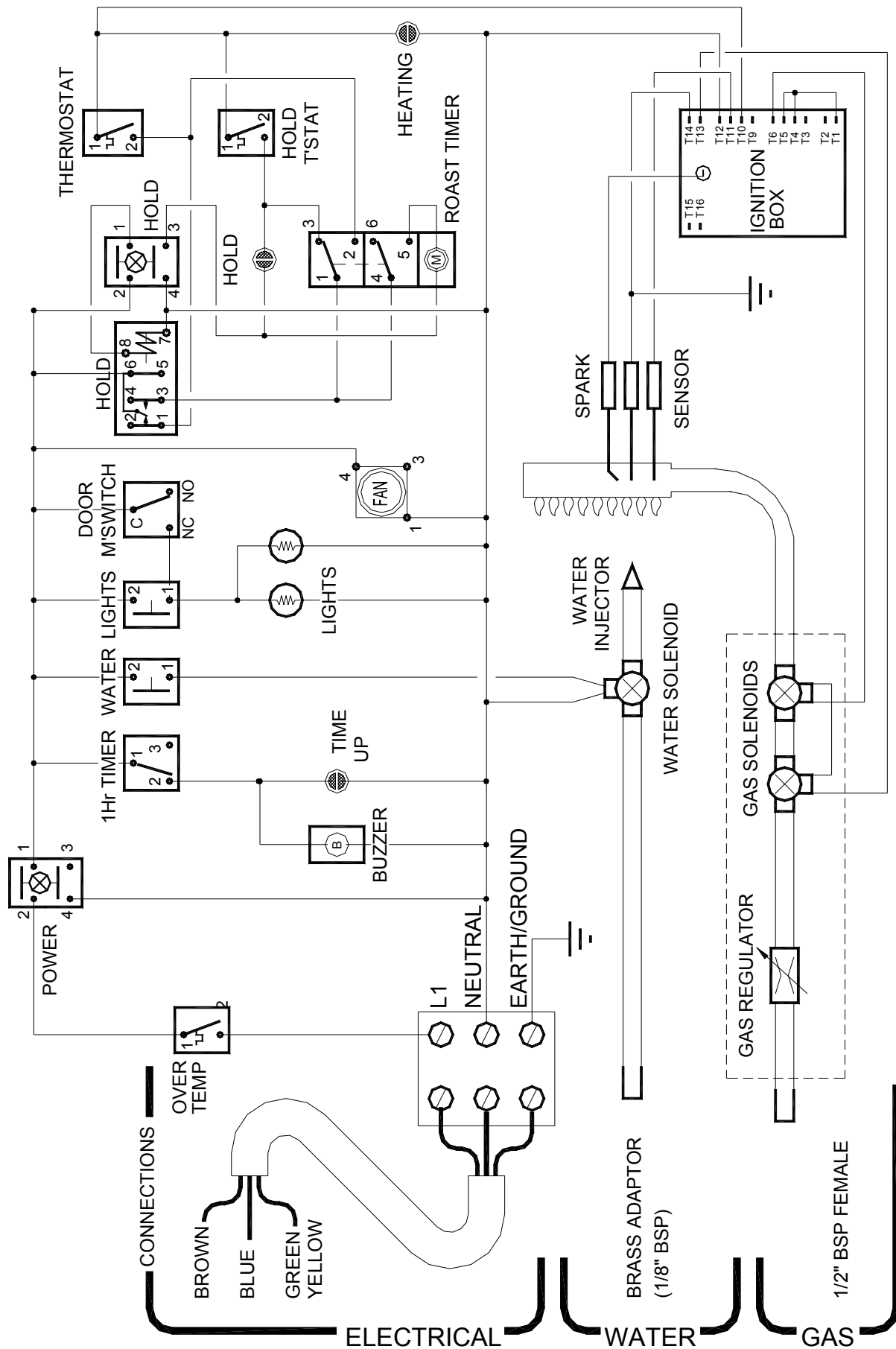
**Stacking Kit**

|        |                     |
|--------|---------------------|
| 025739 | Double Stacking Kit |
|--------|---------------------|

## Circuit Schematic - Canada Only



### Circuit Schematic - UK Only



Circuit Schematic - Non UK/Canada

